



Why Work as a... Production Chef

A solution for your training needs and career progression

ROLE OVERVIEW

Production chefs work as part of a team in time-bound and often challenging kitchen environments, for example; schools, hospitals, the Armed Forces, care homes and high street casual dining or pub kitchens. They are likely to work with centrally developed standardised recipes and menus, producing food often in high volumes.

KEY POINTS

- **Level:** 2
- **Duration:** 12 months + End Point Assessment
- **Entry requirements:** You may be required to undertake training in maths and English. See [HERE](#) for more information
- **Career progression:** This apprenticeship provides an ideal entry into the occupation and supports progression within the sector

KNOWLEDGE REQUIREMENTS



- Techniques for the preparation, assembly, cooking, regeneration and presentation of food
- The scope and methods of adapting dishes to meet the specific dietary, religious and allergenic needs of individuals
- The importance of following legislation and the completion of legal documentation
- How to communicate with colleagues, line managers and customers effectively
- The financial impact of portion and waste control
- How personal development and performance contributes to the success of the individual, team and organisation
- The importance of following correct setting up and closing down procedures

SKILL REQUIREMENTS



- Take responsibility for the cleanliness, organisation and smooth running of the work area
- Produce dishes to suit individuals' specific dietary, religious and allergenic needs as required
- Operate within all regulations, legislation and procedural requirements
- Work in a fair and empathetic manner to support team members while offering a quality provision
- Use technology appropriately
- Use feedback positively to improve performance
- Work collaboratively to uphold the vision, values and objectives of the organisation

BEHAVIOUR REQUIREMENTS



- Lead by example working conscientiously and accurately at all times
- Take ownership of the impact of personal behaviours and communication by a consistent, professional approach
- Advocate equality and respect working positively with colleagues, managers and customers
- Actively promote self and the industry in a positive, professional manner

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